



Seafood Taco Bowl



2 Servings



30 minutes

Ingredients :

- Shrimp
- White fish fillets
- Olive oil
- Chili powder
- Cumin
- Garlic powder
- Salt
- Black pepper
- Cooked rice
- Black beans
- Corn kernels
- Avocado
- Cherry tomatoes
- Red onion
- Fresh cilantro
- Lime
- Sour cream



Instructions :

1. Pat the shrimp and fish dry, then cut the fish into bite-sized pieces .
2. In a bowl, toss the shrimp and fish with olive oil, chili powder, cumin, garlic powder, salt, and black pepper .
3. Heat a skillet over medium heat and cook the seafood until opaque and lightly golden, about 6 to 8 minutes .
4. Warm the cooked rice and black beans in a separate pan or microwave .
5. Slice the avocado, halve the cherry tomatoes, and finely chop the red onion and cilantro .
6. Divide the rice into serving bowls, then layer with black beans, corn, and cooked seafood .
7. Top with avocado, tomatoes, red onion, and cilantro .
8. Finish with a squeeze of fresh lime and a dollop of sour cream before serving .